

**COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**www.sbcounty.gov/dph/dehs**(800) 442-2283**

FACILITY NAME IHOP 3457				DATE 6/11/2014	SIGNATURE	
LOCATION 9781 SIERRA AV A, FONTANA, CA 92335					REINSPECTION DATE Not Specified	PERMIT EXPIRATION 11/30/2014
MAILING ADDRESS 9781 SIERRA AV STE A, FONTANA CA 92335					REHS Roseann Catan	
FA # FA0006120	PR # PR0003526	SR # Not Specified	CO # Not Specified	PE 1622	PROGRAM IDENTIFIER: None	
TIME IN 3:00 PM	TIME OUT 4:30 PM	CONTACT Not Captured			SERVICE: 120 - HELP CONSULTATION	
					RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ	
					ACTION: 01 - NO FURTHER ACTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (100-Up Seats)**No Violations Cited****Overall Inspection Comments**



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FOOD SAFETY HELP CONSULTATION

This consultation was conducted by request from manager, who was available at the time of the consultation. This facility was open for business at time of consultation.

OBSERVATION/RECOMMENDATIONS:

Ensure all staff have current San Bernardino County issued food worker card and at least one current manager' certificate.

Who is responsible for food safety? Operators of retail and food service establishments.

This includes:

- Food Facility Owner (permit holder)
- Person In Charge
- Food Workers

Food Safety HELP is recommending the following corrections take place:

CONCERN:

Since the onset of regulatory oversight of retail and food service operations, regulatory inspections have emphasized the recognition and correction of food safety violations that exist at the time of the inspection.

Recurring violations have traditionally been handled through re-inspections or enforcement activities such as fines, suspension of permits, or closures.

Operators of retail and food service establishments routinely respond to inspection findings by correcting violations, but often do not implement proactive systems of control to prevent violations from recurring.

ACHIEVE ACTIVE MANAGERIAL CONTROL OF RISK FACTORS.

Purposeful incorporation of specific actions or procedures into the operation to attain control over foodborne illness risk factors.

- To reduce the risk of foodborne illness
- To prevent new and reoccurring violations
- To be prepared for FDA program standards as DEHS moves forward
- Potentially save money by avoiding additional charged inspections
- To maintain high inspection scores

MAJOR AREAS OF CONCERN:

All food employees shall have adequate knowledge of assigned duties.

The FOOD shall be marked or otherwise identified to indicate the time temperature control.

Hands clean and properly washed; gloves used properly.

- Ensure employees wash hands when handling raw items, changing tasks, or after touching any contaminated surface
- Ensure employees wash hands before and after glove usage (provide gloves for employee or barrier when touching ready to eat food).
- Food employees shall not contact exposed, ready to eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single use gloves or dispensing equipment. Ready-to-eat foods include all foods that do not require additional cooking or heating prior to serving



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A hand antiseptic used as a topical application, a hand antiseptic solution used as a hand dip, or a hand antiseptic soap

that meets the requirements of subdivisions (a) and (b) shall be applied only to hands that are cleaned in a manner described in Section 113953.3 (handwashing procedure, Calcode).

Employee finger nails should be trimmed short to prevent potential contamination.

Potentially hazardous foods shall be held at or below 41F or at or above 135F.

- For active manager control for food temperature, recommend operator monitors refrigeration units to ensure foods are held at the proper temperature
- Methods should be implemented to keep foods covered and at the proper temperature at all times.

All food contact surfaces of utensils and equipment shall be clean and sanitized.

- Ensure that all active utensils being used, is being cleaned every 4hrs.
- Ensure proper sanitation when sanitizing all counter tops, prep tables and washing utensils.
- Ensure all utensils are air-dried.
- Ensure all utensil storage areas are free from contamination.
- Monitor chlorine concentration for sanitizer solution (Chlorine 100-200ppm/Quat 200-300ppm).
- Clean and maintain all storage areas

Food facility shall be kept free of vermin: flies.

- Encourage active managerial control of facility.
- Recommend that facility establishes written guidelines for employees to follow.

This facility was educated on basic food safety practices and the following items/topics were reviewed:

1. Demonstration of Knowledge and Manager's Certification.
2. Employee Hygiene and Person In Charge (PIC)
3. Hand washing procedures and glove usage
4. Temperature requirement for hot and cold holding, cooling and reheating.
5. Food protection and possible methods of contamination.
6. Warewashing procedure: pre-wash, wash, rinse sanitize and air dry.
7. Sanitizing of equipment and proper cleaning procedures for "clean in place" equipment.
8. Sanitizer solution levels, test strips and frequency of sanitizing
9. Hot water requirements: minimum 120F in the facility. Minimum 100F for hand washing and warewashing.
10. Floor sinks requirements and proper drainage.
11. Vermin, pest control and air curtains
12. Hair restraints and personal items
13. Ensure raw foods are separated from ready-to-eat foods
14. Wet wiping towels and proper storage (inside the bucket and not left on the counter)
15. Thermometer calibration and refrigerator unit thermometers (place in the warmest area near the front)
16. Trans Fat requirements.
17. Disposal of grease and waste (mop) water
18. Food Handler Card requirements and online procedures: Ensure all employees obtain their San Bernardino County issued Food Handler Card within 14 days of hire date.
19. Last inspection report needs to be available
20. Letter grade must be posted
21. Health Permit must be posted and current
22. Personal drink items for employee shall be stored away from prep area to prevent contamination.



County of San Bernardino • Department of Public Health
Division of Environmental Health Services

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Any further HELP consultations will be billed at our current hourly rate.

Please contact Roseann Catan at (800) 442-2283

Photo Attachments:

No Photo Attachments